

Claim Amendments

1. (Previously amended) A process for preparing a cold-water soluble extruded starch product that is substantially completely soluble has a solubility greater than 90% in water at 25° C and that is film-forming in aqueous solution, the process comprising :
providing a hydroxyalkyl starch, said starch being derivatized with a hydroxyalkyl substituent having from 2 to 6 carbon atoms; and
extruding said starch in an extruder, said extruder having a barrel, a die, and at least one rotating shaft, said barrel having at least first and second zones, said first zone being upstream from said second zone, the temperature in said first zone being insufficient to gelatinize said starch and the temperature in said second zone being sufficient to gelatinize said starch, said starch being extruded in the presence of total moisture in said barrel no greater than about 25% by weight of said starch, said process including the step of controlling the rotational speed of said shaft to impart a specific mechanical energy to said starch sufficient to result in a soluble extruded starch product that is capable of extrusion through said die at said rotational speed.
2. (Original) A process according to claim 1, the moisture in said barrel not exceeding 22.5% by weight of said starch.
3. (Original) A process according to claim 1, the moisture in said barrel not exceeding 20% by weight of said starch.
4. (Original) A process according to claim 1, the moisture in said barrel not exceeding 17.5% by weight of said starch.
5. (Original) A process according to claim 1, further comprising the step of drying said extruded starch product to a moisture content below about 15% to form a dried product.

6. (Original) A process according to claim 5, said starch product being dried to a moisture content between about 9% and about 12%.
7. (Original) A process according to claim 6, further comprising the step of grinding said dried product.

Claims 8-32 (Withdrawn).

33. (Previously amended) A process for preparing a coated food product, comprising:
 - providing a food substrate;
 - providing a seasoning adherence solution; and
 - applying said seasoning adherence to said food product in a manner effective to cause seasoning in said solution to adhere to said food substrate; said seasoning adherence solution having been prepared by mixing water, an extruded starch product, and a seasoning to form said solution, said product having been formed by a process comprising:
 - providing a hydroxyalkyl starch, said starch being derivatized with a hydroxyalkyl substituent having from 2 to 6 carbon atoms; and
 - extruding said starch in an extruder, said extruder having a barrel, a die, and at least one rotating shaft, said barrel having at least first and second zones, said first zone being upstream from said second zone, the temperature in said first zone being insufficient to gelatinize said starch and the temperature in said second zone being sufficient to gelatinize said starch, said starch being extruded in the presence of total moisture in said barrel no greater than about 25% by weight of said starch, said process including the step of controlling the rotational speed of said shaft to impart a specific mechanical energy to said starch sufficient to result in a soluble extruded starch product that has a solubility greater than 90% in water at 25° C and that is capable of extrusion through said die at said rotational speed.

34. (Original) A process according to claim 33, the moisture in said barrel not having exceeded 22.5% by weight of said starch.

35. (Original) A process according to claim 33, the moisture in said barrel not having exceeded 20% by weight of said starch.

36. (Original) A process according to claim 33, the moisture in said barrel not having exceeded 17.5% by weight of said starch.

37. (Previously presented) A process according to claim 1, said starch having a solubility of at least 99% in water at 25° C.

38. (Previously presented) A process according to claim 33, said starch having a solubility of at least 99% in water at 25° C.